



## STARTERS

<b>SPICY PRAWNS</b> ▪ house guacamole   jalapeño aioli   tortilla strips   GF	<b>10.95</b>
<b>AHI POKE</b> ▪ yellowfin tuna   soy   garlic   scallion   wonton strips	<b>12.95</b>
<b>EDAMAME</b> ▪ truffle oil   red chili oil   black and white sesame seed   GF	<b>7.95</b>
<b>POT STICKERS</b> ▪ pork   sweet soy reduction   garlic-chili sauce	<b>8.95</b>
<b>CALAMARI</b> ▪ salt & pepper   spring onion   ginger plum sauce   GF	<b>9.95</b>
<b>SPICY CHICKEN WONTONS</b> ▪ pulled chicken   sriracha cream cheese   honey sesame aioli	<b>8.95</b>

## SALADS

<b>CAESAR</b> ▪ hearts of romaine   parmesan   croutons   house caesar dressing	<b>6.95</b>
<b>MIXED GREENS</b> ▪ apple   white cheddar   honey vinaigrette   croutons	<b>5.95</b>
<b>THAI CHICKEN</b> ▪ mixed greens   carrots   bell peppers   cucumbers peanuts   pickled pears   ginger sesame dressing	<b>14.95</b>
<b>COCONUT BEET BISQUE</b> ▪ roasted beets   chive oil   coconut milk	<b>5.95</b>

## ENTRÉES

<b>RIB EYE</b> ▪ 14 oz. prime   char grilled   chive butter   smashed potatoes seasonal veg   GF	<b>27.95</b>
<b>MAHI MAHI TACOS</b> ▪ baja slaw   cilantro lime sour cream lime   avocado fries	<b>13.95</b>
<b>ROASTED CHICKEN</b> ▪ 10 oz. breast   tomato fennel relish   basil pesto polenta fries   seasonal veg   GF	<b>14.95</b>
<b>“EAT MO’ BURGERS” VEGGIE BURGER</b> ▪ edamame   crimini mushrooms spring onions   honey sesame aioli   fries	<b>11.95</b>
<b>FLAT IRON STEAK</b> ▪ citrus soy marinade   smashed potatoes   seasonal veg	<b>16.95</b>
<b>FRESH SALMON</b> ▪ acorn squash succotash   beet pomegranate coulis seasonal veg   chive oil   GF	<b>18.95</b>
<b>GRILLED AHI</b> ▪ sesame ginger yogurt   sriracha lime gastrique   chive salad spring onion jasmine rice   seasonal veg   GF	<b>19.95</b>
<b>DOVER BURGER</b> ▪ buttermilk potato roll   havarti   lettuce   tomato grilled onion   red chili aioli   fries	<b>10.95</b>
<b>PAD THAI</b> ▪ rice noodles   egg   peanuts   bean sprouts   cilantro   carrots green onion   red chili   GF	<b>14.95</b>
<b>BUFFALO MEATLOAF</b> ▪ chipotle bbq   gorgonzola   smashed potatoes seasonal veg   GF	<b>16.95</b>
<b>FISH AND CHIPS</b> ▪ alaskan cod   coleslaw   red onion tartar sauce   fries	<b>13.95</b>
<b>JAMAICAN PORK FLAT IRON</b> ▪ house jerk rub   mango salsa   polenta fries seasonal veg   GF	<b>17.95</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*\*Parties of 8 or more 18% gratuity may be added\*\*



<b>BEER ON TAP</b>	
Goose Island IPA	5.00
Kokanee	4.00
Mirror Pond Pale Ale	5.00

<b>STUFF BY THE BOTTLE</b>	
Bud Light	3.25
Coors Light	3.25
Bud	3.25
PBR 16oz Can	3.00
Ninkasi Total Dom IPA	4.00
Laughing Dog IPA	4.00
Blue Moon	4.00
Deschutes BB Porter	4.00
Corona	4.00
Pacifico	4.00
Sierra Nevada Pale Ale	4.00
Mirror Pond Pale Ale	4.00
N.A. ~ St. Pauli Girl	4.00
Stella Artois Apple Cidre	4.00
San Pellegrino 375ml	3.00

<b>DESSERT 6.95</b>
Kahlua Chocolate Mousse Cake
Key Lime Pie
Flourless Chocolate Tart & Ice Cream   GF
Berry and Lemon Stack Cake

<b>CHILDRENS MENU \$7.95</b>
<b><u>*For children 12 and under*</u></b>
<b>**All served with Fries &amp; Carrot Sticks**</b>
• Fish and Chips
• Chicken Strips
• Hamburger/Cheeseburger
• Mini Corn Dogs
• Mac & Cheese

Please Visit Our Sister Location in  
Beautiful Hope Idaho!

